



Division of Environmental Health

100 Central Avenue
 Cheyenne, WY 82007
 Phone: 307-633-4090
 Fax: 307-633-4038

CFM:	Date: 04/08/2024
License Posted:	Time: 01:45 PM
Inspection Posted:	Inspector: 12
Follow-Up Required: NO	

Food Establishment Inspection

Establishment Hi Market Cheyenne	Address 215 E Lincolnway	City/State Cheyenne WY	Zip Code 82001	Telephone 307 637-5436
License/Permit # CO211136	Permit Holder Cheyenne GS LLC	Purpose of Inspection Routine	Est. Type Fast Food	Risk Category Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS



IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Potentially Hazardous Food Time/Temperature Control			
1	IN			16	N/O		
Person in charge present, demonstrates knowledge and performs duties				Proper cooking time and temperatures			
Employee Health				Proper reheating procedures for hot holding			
2	IN			17	N/O		
Management, food employee and conditional employee knowledge, responsibilities and reporting				Proper cooling time and temperatures			
3	IN			18	N/A		
Proper use of exclusions and restrictions and reporting				Proper hot holding temperatures			
Good Hygienic Practices				Proper cold holding temperatures			
4	IN			19	IN		
Proper eating, tasting, drinking, or tobacco use				Proper date marking and disposition			
5	IN			20	IN		
No discharge from eyes, nose, and mouth				Time as a public health control: procedures and record			
Preventing Contamination by Hands				Consumer Advisory			
6	IN			21	IN		
Hands clean and properly washed				Consumer advisory provided for raw or undercooked foods			
7	IN			Highly Susceptible Populations			
Minimize bare hand contact with ready to eat foods				Pasteurized foods used; prohibited foods not offered			
8	OUT		X	Food/Color Additives and Toxic Substances			
Hand washing sinks properly supplied and accessible				Food additives: approved, properly stored, properly used			
Approved Source				Toxic substances properly identified, stored, and used			
9	IN			Conformance with Approved Procedures			
Foods obtained from an approved source				Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan			
10	N/O			<div style="border: 1px solid black; padding: 5px;"> Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. </div>			
Foods received at proper temperatures							
11	OUT		X				
Food in good condition, safe, and unadulterated							
12	N/A						
Required records available: shellstock tags, parasite destruction							
Protection from Contamination							
13	IN						
Foods separated and protected from cross contamination							
14	OUT		X				
Food-contact surfaces: cleaned and sanitized							
15	IN						
Proper disposition of returned, previously served, reconditioned, and unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R	Compliance Status		COS	R
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Safe Food and Water				Proper Use of Utensils			
28				41			
Pasteurized eggs used where required				In-use utensils: properly stored			
29				42			
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, and handled			
30				43			
Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored and used			
Food Temperature Control				Slash-resistant and cloth glove use			
31				Utensils, Equipment and Vending			
Proper cooling methods used; adequate equipment for temperature control				Food and non-food contact surfaces are cleanable, properly designed, constructed, and used			
32				45			
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, and used; test strips			
33				46			
Approved thawing methods used				Non-food contact surfaces clean			
34				Physical Facilities			
Thermometers provided and accurate				Hot and cold water available; adequate pressure			
Food Identification				Plumbing installed; proper backflow devices			
35				Sewage and waste water properly disposed			
Food properly labeled; original container				Toilet facilities: properly constructed, supplied, and cleaned			
Prevention of Food Contamination				Garbage and refuse properly disposed; facilities maintained			
36				Physical facilities installed, maintained, and clean			
Insects, rodents, and animals not present / outer openings protected				Adequate ventilation and lighting; designated areas used			
37	OUT						
Contamination prevented during food preparation, storage and display							
38							
Personal cleanliness							
39							
Wiping cloths: properly used and stored							
40							
Washing fruits and vegetables							

Violations	
Item Number	All critical violations shall be corrected within 10 calendar days. An extension may be granted if the corrective action cannot be completed within 10 days. All extensions must be in writing. Repeat violations requiring additional follow-up inspections may be subject to a \$100.00 reinspection fee.
	Number of Observed Critical Violations: 3 Number of Observed Non-Critical Violations: 2
<p>08. Hand washing sinks properly supplied and accessible 8.54 - *Handwashing - Using a Handwashing Lavatory* - This is a Critical item Observation: Hand sink blocked by bin with items drying. Corrective Action: Hand sinks must be easily accessible for employees to wash hands. (Corrected on Site)</p> <p>11. Food in good condition, safe, & unadulterated. 3.7 - *Package Integrity* - This is a Critical item Observation: Dented can of beefaroni. Creased edge. Corrective Action: Dented cans with creases or compromised seals must be returned to vendor or disposed. (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned & sanitized. 7.18 - *Sanitizing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness* - This is a Critical item Observation: No sanitizer bucket prepared for cleaning surfaces. Corrective Action: Must have sanitizer present for surface cleaning during food service and preparation. (Corrected on Site)</p> <p>14. Food-contact surfaces: cleaned & sanitized. 7.2 - Equipment - Cooking and Baking Equipment - This is a Non-Critical item Observation: Customer microwave dirty. Cheese on interior. Corrective Action: Clean regularly. (Corrected on Site)</p> <p>37. Contam. prevented during food prep., storage, display. 3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item Observation: Water bottles, Arizona iced teas, and marinara sauce cans stored on floor. Corrective Action: All food items must be stored a minimum of 6 inches off of floor.</p> <p>999. General Comments 999 - Comments Observation: Quat sanitizer 250 to 300 ppm. Walk in freezer -4 degrees F. Drink cooler 36 degrees F. Sandwich cooler 36 degrees F. Hot hold breaded chicken sandwich 136 degrees F. Cold hold shredded mozzarella cheese 41 degrees F.</p>	
Person in Charge (Signature)	 Date 04/08/2024
Inspector (Signature)	 Date 04/08/2024

Failure to make corrections shall result in the denial, suspension, or revocation of your license.